

Substitute Form PTO-1449 (Modified)	U.S. Department of Commerce Patent and Trademark Office	Attorney's Docket No. 14923.0042	Application No. 10/4588320 (Not yet assigned)
Information Disclosure Statement by Applicant (Use several sheets if necessary)		Applicant Ralf-Christian SCHLOTHAUER, et al.	
		Filing Date Herewith	Group Art Unit Unknown
(37 CFR § 1.98(b))			

U.S. Patent Documents							
Examiner Initial	Desig. ID	Patent Number	Issue Date	Patentee	Class	Subclass	Filing Date If Appropriate
	AA						
	AB						
	AC						
	AD						
	AE						

Foreign Patent Documents or Published Foreign Patent Applications								
Examiner Initial	Desig. ID	Document Number	Publication Date	Country or Patent Office	Class	Subclass	Translation	
							Yes	No
/E.G./	AF	WO 99/18807	04/22/1999	WIPO				
	AG							
	AH							
	AI							
	AJ							

Other Documents (include Author, Title, Date, and Place of Publication)		
Examiner Initial	Desig. ID	Document
/E.G./	AK	Broadbent, Jeffrey R., et al., "Use of exopolysaccharide-producing cultures to improve the functionality of low fat cheese," <i>International Dairy Journal</i> (2001) Vol. 11, pgs. 433-439.
/E.G./	AL	Hassan, A. N., et al., "Observation of bacterial exopolysaccharide in dairy products using cryo-scanning electron microscopy," <i>International Dairy Journal</i> (2003) Vol. 13, pgs. 755-762.
/E.G./	AM	Low, D., et al., "Zur bedeutung von streptococcus thermophilus MR-1C-kapsel exopolysaccharid auf die wasserretention in käse (Role of streptococcus thermophilus MR-1C capsular exopolysaccharide in cheese moisture retention)" <i>Applied and Environmental Microbiology</i> (1998) Vol. 64 pgs. 2147-2151.
/E.G./	AN	Low, Deborah, et al., "Role of streptococcus thermophilus MR-1C capsular exopolysaccharide in cheese moisture retention," <i>Applied and Environmental Microbiology</i> (1998) pgs. 2147-2151.
/E.G./	AO	Perry, David B., et al., "Manufacture of low fat mozzarella cheese using exopolysaccharide-producing starter cultures," <i>Journal of Dairy Science</i> (1998) Vol. 81, pgs. 563-566.
/E.G./	AP	Perry, David, B., et al., "Effect of exopolysaccharide-producing cultures on moisture retention in low fat mozzarella cheese," <i>Journal of Dairy Science</i> (1997) Vol. 80, pgs. 799-805.
/E.G./	AQ	Petersen, B. L., et al., "Influence of capsular and ropy exopolysaccharide-producing streptococcus thermophilus on mozzarella cheese and cheese whey," <i>Journal of Dairy Science</i> (2000) Vol. 83, pgs. 1952-1956.

Examiner Signature /Elizabeth Gwartzney/	Date Considered 09/30/2009
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